

# SUNDAY BRUNCH MENU

## BRUNCH A LA CARTE SELECTIONS

### CRAB CAKE BENEDICT

Two poached eggs, lump crab cakes, Hollandaise sauce, breakfast potatoes **22**

### SEAFOOD OMELET

Jumbo lump crab, Oregon bay shrimp, bay scallops, artichoke, onion, white cheddar cheese, dill, breakfast potatoes, Hollandaise sauce **18**

### FISH & CHIPS

Hand-dipped and fried to order, fresh coleslaw, house-made tartar sauce  
Choice of french fries or sweet potato fries.

**Beer-battered Pacific Cod 20 Panko-cruste Halibut 27**

### BRUNCH BURGER

All beef chuck patty, bacon, black forest ham, American cheese, fried egg, Hollandaise sauce. Served with french fries or sweet potato fries **16**

### SEAFOOD WEDGE SALAD

Poached lobster, jumbo lump crab, Oregon bay shrimp, iceberg lettuce, grape tomatoes, bacon, queso fresco, avocado vinaigrette **20**

## BRUNCH COCKTAILS

### HOUSE-MADE BLOODY MARY

Our house-made mary with Seagram's vodka, fresh lime, pepperoncini, olive, spicy pickled green bean and salt rim **10**

### BACON MARY

Our 'house-made mary' with Heritage Bacon vodka, strips of bacon, and salt rim **12**

### HOT MARY

Our 'house-made mary' with Absolut Peppar vodka and prepared extra spicy **12**

### ADMIRAL BLOODY MARY

Our 'house-made mary' with Tito's crafted vodka, crab leg, jumbo prawn, bacon, pickled vegetables, fresh lime and prepared extra spicy **14**

### MIMOSA

Sparkling wine and orange juice **5**

### TROPICAL MIMOSA

Sparkling wine, Malibu rum, pineapple juice **6**

### ROYALE

Sparkling wine, Chambord **6**

### FRENCH 75

Sparkling wine, New Amsterdam gin, sugar cube, lemon **6**

### TEQUILA SUNRISE MIMOSA

Sparkling wine, splash tequila, orange juice, grenadine **6**

### PEAR BLOSSOM MARTINI

Wild Roots pear vodka, elderflower liqueur, lemon juice **12**

### NECTARINE MARTINI

Wild Roots peach vodka, mango, orange juice, splash of grenadine **12**